



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT Sauvignon Blanc Jean Marie Berthier – 2017

Pale gold coloured, this white sauvignon has typical aromas of white flowers, citrus and exotic fruits. It's a fresh and fruity wine with floral aromas, and notes of white fruits such as quince and pear.

The wine is gentle and supple on entry to the palate and is followed by a refreshing acidity which provides good balance to the overall softness of the wine.



Floral aromas, citrus and exotic fruits...



FOOD PAIRING

Enjoy it as an aperitif, with white meat, fish, shellfish and other crustaceans, or simply just enjoy with friends...



*Vin de France,
L'Instant Sauvignon Blanc*

PRESENTATION

THE VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

TERROIR

The vines grow on clay-limestone soil.

VARIETALS

Sauvignon blanc : 100%

WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.